

**Application for Temporary/Short-Term Event
(Maximum of 14 Consecutive Days)
Food Service/Health Permit**

Name of Event:		Address/Location of Event:	
Date(s) of Event (Please indicate only the dates that your business will be open at the event):		Hours of Operation (Of your business for the event):	
Business Name (if applicable):	Business Address:		Business Phone #:
Contact Person's Name:	Mailing address:		Contact Phone #:

Type of Business (please check mark all applicable boxes):

- Will you be serving:

☐ PRE-PACKAGED FOOD ☐ FOOD PREPARED ON-SITE ☐ BOTLED/CANNED SOFT DRINKS ☐ FOUNTAIN SOFT DRINKS
☐ OTHER (specify): _____

- Which of the following will be utilized on-site at the event:

☐ REFRIGERATION ☐ MICROWAVE ☐ GRILL ☐ FRYER
☐ OTHER (specify): _____

- What type of structure will you be serving from:

☐ TENT ☐ BOOTH ☐ STATIONARY CART ☐ TRAVELING CART
☐ OTHER (specify): _____

MISCELLANEOUS INFORMATION (PLEASE INCLUDE ANY ADDITIONAL INFORMATION HERE):

Business Owner's Signature:	Date Signed:
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****Application MUST be submitted at least 5 working days prior to the 1st scheduled date of the event**
Permit Fee of \$25 due at time of application submittal (Fee waived with proof of Tax Exempt status)**

The following items must be present in order to open for operation. Non-compliance with any item listed may result in ceasing of operations until corrections are made.

- Metal Stem Thermometers (0-220 degrees F) – used to verify hold (hot/cold) temperatures and cooked temperatures of food and food products. All potentially hazardous food must be held at 41 degrees F or below or at 140 degrees F or above. Food that does not meet the required temperature controls may be discarded.
- Invoices for purchase of foods from approved sources – to ensure wholesomeness and that no homemade or unapproved food or food products are used.
- Bleach – must be present to sanitize counters, utensils and create sanitizing solutions.
- Hand wash facility – hand soap and single use towels must be present.
- Disposable gloves and hand sanitizing gel – concerns with handling money and packaging food – those who actually handle food must wash hands using the 20 second rule.
- Hair restraints – all personnel in food prep and serving areas are required to wear a hair restraint – baseball caps, visors, hairnets, or any other restraints that is approved by the inspector.
- Approve water source – provided on site or in sealed containers
- Overhead protection –over all food areas except for grills as long as they have lids for protection.
- Floor covering - no grass or dirt.
- Utensil washing facility – 3 compartment sink or 3 separate containers that have the ability to submerge the items to be washed and sanitized. Must be able to verify sanitizing solution concentration using chlorine test strips or proper mixing of quaternary solutions.
- All ice from an approved source – if ice is not provided on site, must have invoices and be sealed in bags until dispensed.
- No eating, drinking (without lids), or smoking is allowed in food prep or serving areas.
- Once your permit is purchased, if the operation is not allowed to operate due to non-compliance issues the permit fee will **not** be refunded. If you have any questions or concerns contact Cliff Edwards at 972-548-5585.